

A1  
Cm. 11

8. (Amended) A method according to claim 1, wherein the stock inoculum material and/or the subset of the stock inoculum material is in a state selected from the group consisting of a liquid, frozen and dried state.

A2

11. (Amended) A method according to claim 1, wherein the subset of the stock inoculum material in step (ii) is added under aseptical conditions or under substantially aseptical conditions to the cultivation medium.

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B4

12. (Amended) A method according to claim 1, wherein the stock inoculum material is provided in sealed enclosures.

AB

17. (Amended) A method according to claim 1, wherein the starter culture organism in step (I) originates from a species selected from the group consisting of a lactic acid bacterial species, a *Bifidobacterium* species, a *Propionibacterium* species, a *Staphylococcus* species, a *Micrococcus* species, a *Bacillus* species, an *Enterobacteriaceae* species including *E. coli*, an *Actinomycetes* species, a *Corynebacterium* species, a *Brevibacterium* species, a *Pediococcus* species, a *Pseudomonas* species, a *Sphingomonas* species, a *Mycobacterium* species, a *Rhodococcus* species, a fungal species and a yeast species.

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19. (Amended) A method according to claim 1, wherein the stock inoculum material in step (I) comprises at least two starter culture strains.

A4  
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20. (Amended) A method according to claim 1, wherein the starter culture is selected from industries from the group consisting of the food, feed and pharmaceutical industry.

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21. (Amended) A method according to claim 1, wherein the starter culture is used for inoculation of milk which is further processed to obtain a dairy product, which is selected from the group consisting of cheese, yogurt, butter, inoculated sweet milk and a liquid fermented milk product.